



Form PTO-1449 U.S. DEPARTMENT OF COMMERCE (Rev. 7-80) PATENT AND TRADEMARK OFFICE	ATTORNEY DOCKET NO.: 06027.0002U2	SERIAL NO. 09/884,260
	APPLICANT: Brash et al.	
	FILING DATE: June 19, 2001	GROUP: Unassigned

LIST OF PRIOR ART CITED BY APPLICANT
(Use several sheets if necessary)

U.S. PATENT DOCUMENTS

EXAMINER INITIAL		DOCUMENT NO.	DATE	NAME	CLASS	SUBCLASS	FILING DATE IF APPROPRIATE
NE	A1	6,200,794 B1	03/13/01	Whitehead et al.	435	232	05/13/98
NE	A2	5,464,761	11/07/95	Muller et al.	435	147	05/03/93

FOREIGN PATENT DOCUMENTS

NE	A3	EP0801133 A2	10/15/97	Givaudan-Roure (International) S.A.			03/29/97
NE	A4	WO9958648A	11/18/99	Firmenich SA			05/05/99
NE	A5	WO00/00627	01/06/00	Matsui, K. (U.S.)			06/25/99

OTHER PRIOR ART (Including Author, Title, Date, Pertinent Pages, Etc.)

NE	A6	Fauconnier, M.L., Perez, A.G., Sanz, C., Marlier, M. (1997). Purification and Characterization of Tomato Leaf (<i>Lycopersicon esculentum</i> Mill.) Hydroperoxide Lyase. <i>J. Agric. Food Chem.</i> 45(11):4232-4236.
NE	A7	Matsui K., Shibata Y., Kajiware, T. and Hatanaka A. (1989). Separation of 13 and 9-hydroperoxide lyase activities in cotyledons of cucumber seedlings. <i>Z. Naturforsch.</i> 44c:883-885.
NE	A8	Matsui K., Toyota H., Kajiware T., Kakuno T. and Hatanaka A. (1991). Fatty acid hydroperoxide cleaving enzyme, hydroperoxide lyase, from tea leaves. <i>Phytochemistry</i> 30(7):2109-2113.
NE	A9	Matsui K., Shibutani M., Hase T., and Kajiware T. (1996). Bell Pepper Fruit Fatty Acid Hydroperoxide Lyase Is a Cytochrome P-450 (CYP74B). <i>FEBS Lett.</i> 394:21-24.
NE	A10	Olias J.M., Rios J.J., Valle M., Zamora R., Sanz L.C. and Axelrod B. (1990). Fatty acid hydroperoxide lyase in germinating soybean seedlings. <i>J. Agric. Food Chem.</i> 38:624-630.
NE	A11	Schreier P. and Lorenz G. (1982). Separation, partial purification and characterization of a fatty acid hydroperoxide cleaving enzyme from apple and tomato fruits. <i>Z. Naturforsch.</i> 37c:165-173.
NE	A12	Shibata Y., Matsui K., Kajiware T. and Hatanaka, A. (1995). Purification and properties of fatty acid hydroperoxide lyase from green bell pepper fruits. <i>Plant Cell Physiology</i> 36(1):147-156.
NE	A13	Tressl, R. and Drawert, F. (1973). Biogenesis of banana volatiles. <i>J. Agric. Food Chem.</i> 21(4):560-565.
NE	A14	Vick B.A. and Zimmerman D.C. (1976). Lipoxygenase and hydroperoxide lyase in germinating watermelon seedlings. <i>Plant Physiol.</i> 57:780-788.
NE	A15	Noordermeer, M. A., Veldink, G. A., Vliegthart, J. (1999). Alfalfa contains substantial 9-hydroperoxide lyase activity and a 3Z:2E-enal isomerase. <i>FEBS LETT.</i> 443:201-204
NE	A16	J. Rudinger (1976). Characteristics of the amino acids as components of a peptide hormone sequence. In: <i>Peptide Hormones</i> . Ed. J. A. Parsons. University Park Press, Baltimore, MD pages 1-7.
NE	A17	Ngo et al. (1994). Computational complexity, protein structure prediction, and the Levinthal paradox. In: <i>The Protein Folding Problem and Tertiary Structure Prediction</i> . Eds. Merz et al. Birkhauser et al. Boston, MA. Pages 491-495.

Noted 8/3/04 Noted 4/7/05



NE	A18	Thompson et al. (1995). Protein Engineering: Editorial Overview. Current Opinion in Biotechnology 6(4):367-369.
NE	A19	Wallace (1993). Understanding cytochrome c function: engineering protein structure by semisynthesis. The FASEB Journal 7:505-515.
NE	A20	Homostaj and Robinson (1999). Purification of hydroperoxide lease from cucumbers. Food Chemistry 66:173-180.
NE	A21	Itoh and Vick (1999). The purification and characterization of fatty acid hydroperoxide lease in sunflower. Biochim. Biophys. Acta 1438:531-540.
NE	A22	Kim and Gosch (1981). Partial Purification and Properties of a Hydroperoxide Lyase from Fruits of Pear. J. Agri. Food Chem. 29:1220-1225.
EXAMINER: <u>N. Reed</u> 8/3/04 DATE CONSIDERED: <u>N. Reed</u> 4/7/05		
EXAMINER: Initial if reference considered, whether or not citation is in conformance with MPEP 609; Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.		